

DOMESTIC SCIENCE

MENU FOR SUNDAY DINNER

Oysters Soup
Celery Nut Stuffing
Baked Goose
Apple Sauce
Creamed Onions
Apple and Nut Salad
Pump Pudding
Cheese
Black Coffee

A PAPER BAG DINNER MENU

Grape Fruit with Maraschino Cherries
Celery Nut Stuffing
Creamed Crab-Meat in Crab Shells
Roast Quail or Chicken
Potatoes Chateau
Spinach
Lettuce and Pimiento Salad
Pudding a la Munchie
Coffee

A LIGHT HOUSEKEEPING HOLIDAY DINNER

Caviare on Brown Bread
Canned Okra Soup
Celery
De-hydrated Cranberries Moulded
Creamed (canned) Chicken
Mashed Potatoes
De-hydrated Spinach
Rouffout Cheese and Toasted Water
Grape-Fruit Salad
Individual (canned) Plum Puddings
Bonbons Raisins Nuts
Demi-tasse

ENGLISH CAKES

Cream together one-half cup of butter and one cup of sugar. Add the yolks of five eggs well beaten, one-half cup of milk and one and three-fourths cups of flour into which there has been sifted one and one-half teaspoonsful of baking powder. Flavor with one teaspoonful of lemon extract. Bake in fancy shapes, and when done dip in chocolate icing, and decorate with blanched almonds.

HAWAIIAN PINE APPLE CAKE

Beat to a cream one cupful of butter and two cupful of sugar. Add alternately one cupful of milk and three cupful of flour to which has been added three teaspoonful of baking powder, add the well-beaten yolks of four eggs and the whites of six. Bake in layer tins. Grate one pineapple, sprinkle with sugar and put between the layers; if there is any preserved pineapple on hand this may be used with still better success. Frost the top with plain white frosting.

LONDON CREAM COOKIES

Beat one egg well, add to it two cupful of sugar, two cupful of cream, one even teaspoonful of soda, a teaspoon of salt, one teaspoonful of vanilla and flour enough to make a moderately stiff batter. Drop from a spoon on buttered baking sheets leaving a space between each one, as they spread in baking. When done dip in

raspberry icing.

ENGLEWOOD CLIFF SPONGE CAKE

The ingredients called for in this reliable recipe are one cup of flour, one cupful of sugar, two level teaspoonful baking powder, three eggs, one-half cupful of cold water; one-eighth teaspoonful salt and one teaspoonful of flavoring. Sift the flour twice, then measure and add the baking powder. Beat the yolks and sugar slowly but thoroughly. Add flour and water alternately; then the flavoring. Fold in the stiffly whipped whites of the eggs and bake forty-five minutes in an ungreased pan. When done turn upside down on a plate until cool, then frost if desired.

PETIT FOURS

These are very inexpensive when made at home and not at all difficult. The foundation is a simple light sponge cake baked an inch in depth in a shallow tin lined with paper. It is not necessary to grease the paper. When done, turn out on a bread board and with a sharp knife cut into diamonds, dominoes and squares. Split each of these through the center, spread half with jelly, frosting or rich preserves, put the other half on top and ice with variously tinted and flavored icings—white with almond, pink with rose, green with pistache, yellow with orange, brown with chocolate. Decorate the brown domino shapes with little white dots of frosting, the pink cakes with candied cherries and the white with candied violets or cherries and angelica leaves.

LADY BALTIMORE CAKE

One cupful of butter, two cupful of sugar, three and one-half cupful of flour, one cupful of sweet milk, whites of six eggs, two level teaspoonful of baking powder, one teaspoonful of rosewater. Bake in three layer cake pans.

For filling and icing, cook together until it threads, three cups of granulated sugar, and one cupful of boiling water. Pour over the stiffly beaten whites of three eggs. Add one cupful of chopped raisins, one cupful of chopped pecan meats, and five figs, cut in thin strips. Ice both the top and sides of cake.

GINGERBREAD ANIMALS FOR THE HOLIDAYS

Of all the holiday goodies, few things give more pleasure to the little folks than the gingerbread horses, and other animals including men made just as our grandmothers made them years ago.

If you cannot get the tin cutters cut the desired shapes out of paste-board, lay on the dough after it is rolled to the proper thickness and then cut out by running a pastry wheel or sharp knife through the dough. Here is the recipe for the

Important Tubercledecide Announcement

This Great Treatment Now Within the Reach of Every Sufferer in Arizona

One year ago today we opened the Phoenix offices of the Tubercledecide Company of Arizona. We were strangers in a strange land, and the TUBERCLEDECIDE treatment was unknown in Arizona.

Today this office is firmly established, and the TUBERCLEDECIDE treatment is vouched for by those who would no doubt be in their graves had they not used TUBERCLEDECIDE. Ninety per cent of those who are using TUBERCLEDECIDE today are doing so upon the recommendation of those who owe their lives to the treatment.

Although we have achieved unparalleled success in the conduct of this office, we are not yet satisfied with results. We wish to make TUBERCLEDECIDE available to every victim of Tuberculosis in Arizona. To this end we offer the treatment to sufferers of this disease absolutely upon the sufferer's own terms, and upon two conditions.

First, you must furnish us with indisputable proof that your trouble is Tubercular by filing in our office the name of a physician or bacteriologist of known repute who has passed upon your case; because TUBERCLEDECIDE is designed only to destroy the Tubercle Bacilli, which causes every known case of Consumption, and to use it in any other case, where the nature of the malady is in doubt, is a waste of time and effort.

Second, having furnished the proof of the nature of the disease, you will now be examined by a well known physician of Phoenix or Tucson, and if, in his judgment, you can live FOUR months, the treatment is yours upon YOUR OWN TERMS.

If you can pay \$10 per month for the treatment, and no more, you can have it; if you can pay \$15, the treatment is yours. If you can pay the full price, we shall expect you to do so, in order that we may carry those who cannot pay even the actual cost of the treatment, or who are utterly without means. And if you cannot pay us a cent for the treatment, it is yours—WITHOUT PRICE.

We cannot know your circumstances on the date you commence the treatment. We simply place you upon honor to pay a price for the treatment within your means. The only condition to this offer is that if you deceive us as to the price you can pay, we will not thereafter sell you the treatment at any price; this condition is necessary to protect this office against imposters. We are trying to place TUBERCLEDECIDE within the reach of every sufferer in Arizona, and we ask the co-operation of those using the treatment to enable us to do so.

Tuberculosis is a poor man's disease, and it will never be eliminated from earth until poverty is abolished; BUT IT CAN BE CURED. We have the incontestable proof of that fact. No man, woman or child will be refused treatment because of poverty. We realize that no half-fed victim of Consumption can recover even with the use of TUBERCLEDECIDE; hence our desire to place the treatment in the sufferer's hands upon such terms as will enable him or her to have sufficient food and a proper place to sleep while using the treatment. We are vastly more interested in the sufferer's final recovery than we are in any financial consideration, so long as the revenues of the office are sufficient to enable us to carry forward the great work upon which we have launched.

The writer of this page fought a ten years' battle with Tuberculosis; he owes his life to the TUBERCLEDECIDE treatment. He was reduced from plenty to penury in that battle, and his heart goes out to every sufferer. We have no desire to make a million dollars; but we do desire to make a million sick men and women well and happy if we can. Ask your neighbor about TUBERCLEDECIDE, and then use the treatment upon such terms as YOU can afford. Please call this statement to the attention of your friends and neighbors. All that we ask is a fair-minded examination of the results of the use of the treatment. You have everything to gain, and absolutely nothing to lose.

Very faithfully yours,

THE TUBERCLEDECIDE COMPANY OF ARIZONA

407-8 National Bank of Arizona, Phoenix, Arizona.

Telephone Overland 540

Why Pay Rent?

\$150.00 DOWN

AND TERMS SO REASONABLE ANY WAGE-EARNER CAN MAKE PAYMENTS. BRAND NEW, ARTISTIC MODERN BUNGALOW, WITH FOUR 50-FOOT LOTS, CLOSE IN, ON THE INDIAN SCHOOL CAR LINE.

Cement veranda across the entire front and side of house; living room, with fireplace, built-in buffet, bookcases and window seats; two sunny bedrooms; large clothes closet; porcelain bath and toilet; screened sleeping porch and kitchen, including cooling closets, china closets, flour bins and two sinks. Tinted walls; shades and electric fixtures.

Take Indian School car, get off at Osborn School Road, walk one block east and one-half block north on Seventh street. House open for inspection Sunday afternoon from 2 until 4 p. m. Come out and bring your checkbook with you.

See M. H. KOEHLER,

Phone Overland 1123.

The Adams Annex.

Notice!

Mr. Germain, former manager of Phoenix Arcade, arrived in city Saturday morning from Los Angeles, where he is managing the largest and best equipped arcade and shooting gallery on the coast. His visit here is mainly for the purpose of removing the equipment of the Phoenix Arcade to Los Angeles as the business there demands a larger supply of machines. All outstanding bills must be presented to Mr. Germain on or before the 9th of January.

dough that has stood the test of a century: Put two cups of molasses and a cup of softened butter in a bowl and beat until well blended. Add a cup of sour milk, and stir it in well, then dissolve a level tablespoonful of baking soda in a quarter of a cup of hot water and stir it through the mixture. Add a tablespoonful of cloves, ginger to taste and the grated rind of a lemon, and stir in enough flour to make a stiff dough. Roll out on the moulding board very thin, cut out the shapes, put in a well floured dripping pan and bake in a moderate oven. When done and still a little warm, frost lightly. Some in white, some in pink and some with chocolate brown.

EGG KISSES

Use for these the whites of three eggs, and two cupful of sugar. Put the sugar in a bowl pour the whites over and beat twenty minutes with a fork. Drop the mixture on paper an inch or more apart. Do not let them touch. Put on a board or inverted bread pan with enough layers of paper underneath to keep the bottom from burning. Bake in a very moderate oven until brown. Let the mixture rise and then bake or they will not be light. Remove with a knife and put on dish.

For chocolate kisses, add before cooking, one ounce of grated chocolate which has been melted. Add gently and quickly or the mixture will be too thin.

QUISSET CAKE

Cream one-half cupful of butter with one and one-half cupful of sugar. Beat the yolks of three eggs until light; add to the butter and sugar; then slowly beat in one-half cupful of milk. Sift one and one-half cupful of flour with one teaspoonful of baking powder and add alternately with the whites of the eggs beaten to a stiff froth. Dissolve six tablespoons of chocolate in two tablespoonsful of scalded milk and. Bake in a moderate oven.

BUTTER FROSTING FOR QUISSET CAKE

Two cupful of granulated sugar, butter the size of an egg, three-fourths of a cupful of milk. Boil fifteen minutes. Beat until it thickens and add one teaspoonful of vanilla.

EGGLESS FRUIT CAKE

When eggs are expensive at Christ-mass time the following receipt for eggless fruit cake will be found economical and highly satisfactory: One cupful of sugar, two-thirds cupful of Cresco, one cupful of molasses, one cupful of chopped nuts, one-half cupful sliced citron, one cupful of raisins, one cupful of currants, juice and grated rind of an orange, one nutmeg, one teaspoonful of cloves, one teaspoonful of allspice, one teaspoonful of cinnamon, one teaspoonful of ginger, one teaspoonful of soda dissolved in one-half cup of boiling water (cooled before using), one ounce of chocolate dissolved in one-half cup of strong black coffee, two teaspoonsful of baking powder and flour to make a rather stiff dough. Dredge the fruit and nuts with flour and add them last. Bake in a very slow oven at first, then increase the heat. Bake about one hour and a half. When cold frost with a boiled frost-

BOILED FROSTING

Put into an agate saucepan one cup fine granulated sugar and one-half cup hot water. Cook without stirring until it spins a thread when a fork is dipped into it. Have ready the white of an egg beaten stiff with one-eighth of a teaspoonful cream of tartar. Pour the boiling syrup slowly into the egg, beating steadily until a good consistency for spreading. Flavor with vanilla. A half cup chopped almonds or two tablespoons powdered chocolate may be added to this frosting for other cakes.

WHAT COLORS MEAN ON MAPS.

The use of color on maps has now been reduced by the best map-makers to a logical system. Not very long ago we saw on our own maps of the United States each state differentiated from those around it by a covering of color. A tint along the boundaries would have answered every purpose and left opportunity to use colors throughout the sheet as part of the scheme of symbols. Many map colors are now occupied directly from nature, and often those selected are particularly appropriate, as, for example, the deepening blues of the sea as depths increase, the deepening buffs and browns as the heights of the land augment, the yellow tints for arid and sandy regions, and greens largely used on maps dealing with plant geography. The map-makers of the leading nations are approaching one another more nearly in their use of map colors; and for public convenience it is hoped that some day we shall see a uniform system of colors in all map symbolism. Such questions as these are sometimes settled by scientific bodies, as was the case when the geological congress at Bologna, in 1881, selected the colors to be applied to the international geological map of Europe.—Cyrus C. Adams, in Harper's for January.

AMERICANS AT MONTE CARLO.

During the early part of this week frequenters of the gaming rooms at Monte Carlo manifested much interest in the tactics of Mr. Appleton, said to be an acquaintance of Mr. Darnborough, the American, who almost a year ago attracted so much attention here by winning nearly £20,000 by means of a system.

A dark mustache relieving the features of a somewhat sallow face, Mr. Appleton, who apparently is also of American nationality, put in his first appearance at the Casino on Saturday last, when he lost a total of approximately £2500. On Saturday his system, which according to many habitués of the roulette tables is identical with that of Mr. Darnborough, resulted in his winning nearly £3000.

Mr. Appleton's success attracted the usual crowd around the table at which he was playing, and he seemed to resent their attentions strongly. His appearance in the rooms on Monday was awaited with the keenest expectation, but to all appearances he was not there. Suddenly, however, the cloth of one of the tables was covered with a profusion of gold pieces, and it was at once seen that the player was Mr. Appleton, who had managed to "enter the salon" by paying, for the simple reason that since the previous evening he had

shaved off his mustache.

Mr. Appleton's efforts during the afternoon were attended with almost similar success to those of Sunday. He terminated his sittings with gains estimated by the majority of interested spectators at £75,000.—London Leader Correspondence.

WANT AN ALLIANCE.

Two Organizations of Mining Men May Soon Be United.

[Associated Press Dispatch]

BUTTE, Jan. 6.—Resolutions seeking to hasten the amalgamation of the Western Federation of Miners and the United Mine Workers of America, have been adopted here by the mill and smelter union. The executive board of the federation has been requested to order a referendum vote on the proposed action immediately.

SENATOR LA FOLLETTE MAKES USUAL TIRADE

Makes His Usual Attack on Business Men And The Bankers of the Country.

[Associated Press Dispatch]

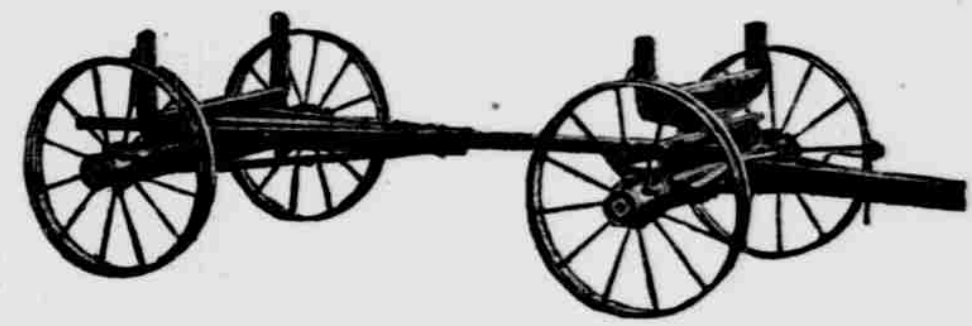
EAST ST. LOUIS, Ill., Jan. 6.—Senator LaFollette ended his second day of speaking in down state Illinois here tonight. He talked of corruption in government to a large audience in the city hall assembly room. The senator seemed much stronger tonight than earlier today and said he is feeling better. Referring to rottenness in the government he said it began when corporations began to combine.

"We are now paying the cost on legitimate profits and also on stock watered four times," he said, referring to the higher cost of living. A list of 56 men, the senator said formerly controlled the destinies of the nation but, this is now reduced to 14, with Morgan and Rockefeller at the head. The senator said it controlled the capital and credit of the country, not ministering to business and being a menace to general banking. Referring to the railroads he said: "You can't judge a railroad by its capital stock. You have to walk over it, and that's what we're doing in Wisconsin."

SHE IS RECOVERING.

PARIS, Jan. 6.—The condition of Mme. Curie, who was seized with appendicitis a few days ago, is so satisfactory physicians today stated an operation will not be necessary.

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Better, because they are made of steel, will last forever and sold under a guarantee.

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